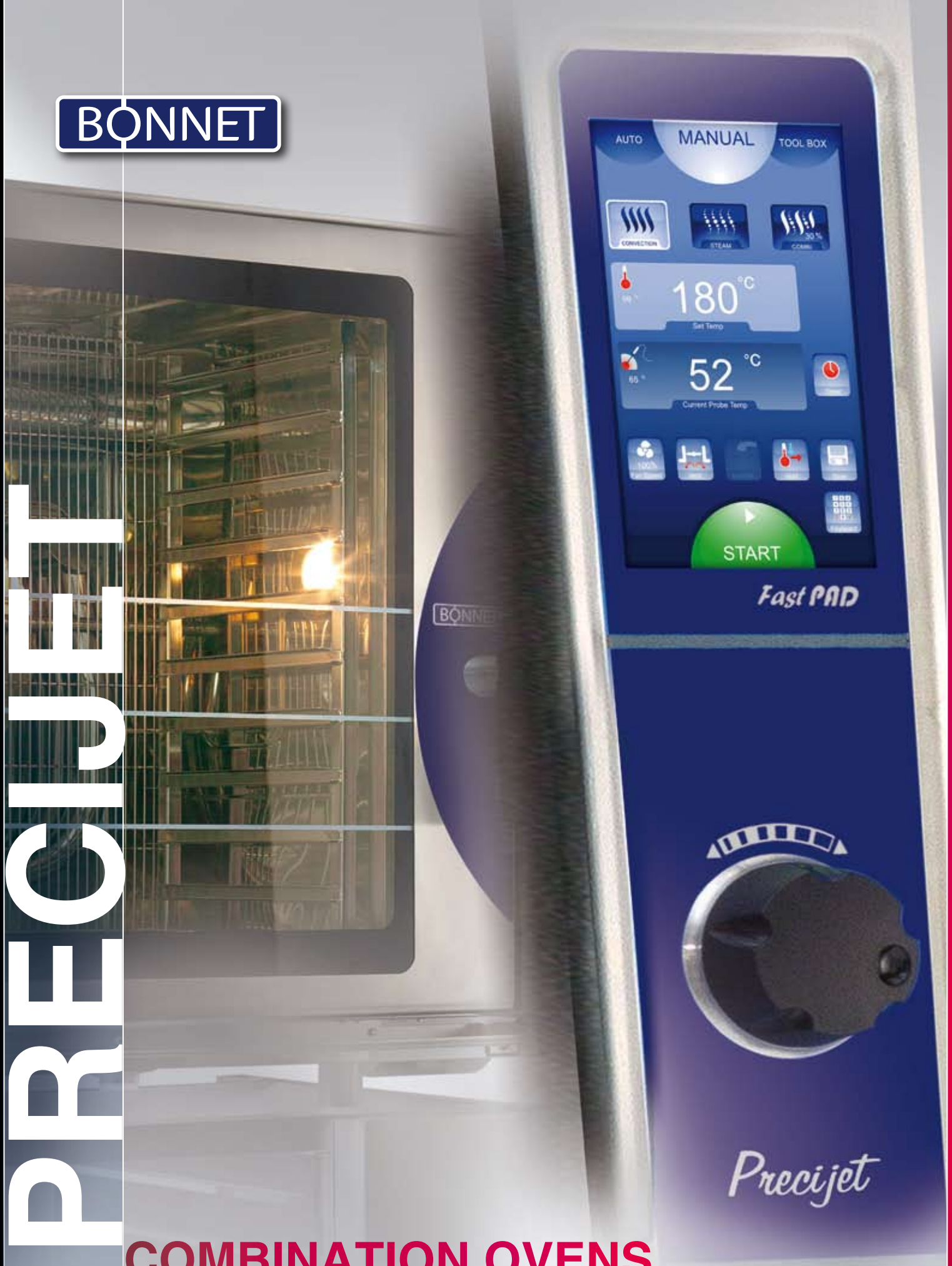
BONNET

PRECIJET



COMBINATION OVENS

with JetControl® technology

PRECIJET, the oven with advanced technology injection

BONNET

Since 2007, with the ITW group at the head of 840 facilities in 57 countries, Bonnet has benefitted from its research and development capacity and its industrial know how

PRECIJET OFFERS YOU THE ONLY COMBINATION OVEN INCORPORATING JETCONTROL® ADVANCED INJECTION TECHNOLOGY

JETCONTROL® ADVANCED INJECTION TECHNOLOGY

PRECIJET OFFERS YOU ADVANTAGES OVER A CONVENTIONAL SYSTEM OF INJECTION : **AN OPTIMUM CONTROL OF BOTH WATER AND ENERGY**

WITH **PRECIJET**, **THE QUANTITY OF WATER REQUIRED IS AUTOMATICALLY ADJUSTED** DEPENDING ON THE TEMPERATURE REQUIRED AND THE AMOUNT BEING COOKED

THIS LEVEL OF FINESSE GUARANTEES THAT **VEGETABLES ARE COOKED IN IDEAL CONDITIONS** AND SAVES UP TO 15% WATER AND ENERGY

COOKING QUALITY

SPEED

SIMPLICITY

ESSENTIAL FUNCTIONS ARE DOUBLED

PRECIJET, a simple and intuitive oven

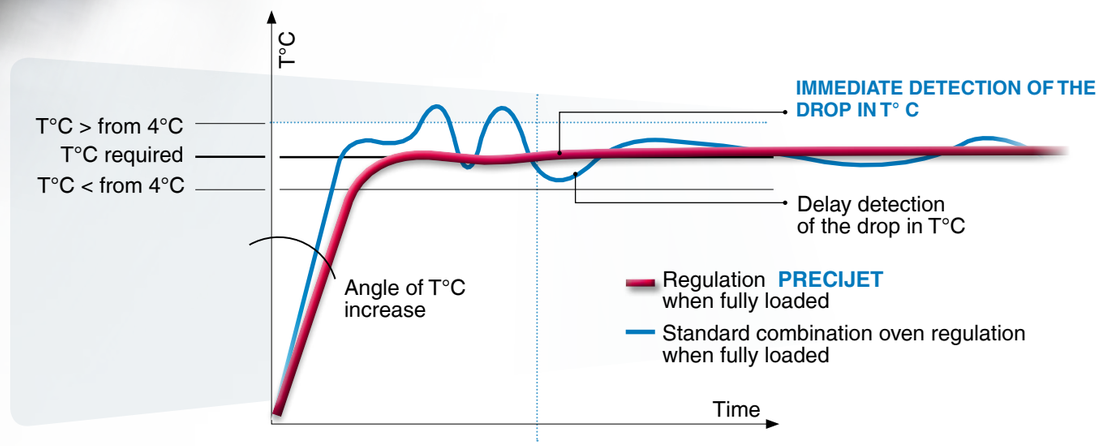
BONNET

PRECIJET, an oven with advanced injection technology which guarantees rapid high quality cooking thanks to CoreControl® and AirControl®

INTELLIGENT COOKING®

TEMPERATURE PRECISION guaranteed by **PRECIJET,** with the heating power adapted to match the load being cooked

TEMPERATURE FULLY CONTROLLED throughout the cooking process


T°C
T°C > from 4°C
T°C required
T°C < from 4°C
IMMEDIATE DETECTION OF THE DROP IN T° C
Delay detection of the drop in T°C
Angle of T°C increase
Regulation PRECIJET when fully loaded
Standard combination oven regulation when fully loaded
Time

AN INJECTION OVEN OFFERING 7 COOKING MODES

- Low temperature steam (30°C to 97°C)
- Saturated steam (98°C)
- High temperature steam (99°C to 105°C)
- Convection (0°C to 250°C)
- Combination (30°C to 250°C)
- Regeneration
- Delta T cooking

1 HOLDING TEMPERATURE MODE

Semi-static oven to avoid drying the product

1 COOLING MODE

Go from 220°C to 80°C in less than 5 minutes with the door closed

3 VENTILATION FANS ON 20 LEVEL OVENS

Each **PRECIJET** has a set of auto reversing fans (3 on 20 level ovens) so as to guarantee **UNIFORM BROWNING** throughout the oven : no more colourless areas !

Crispness and moistness are ensured by the **AIRDRY®** function: rapid discharge of excess humidity by opening the vent

PRECIJET WAS DEVELOPED TO RESPOND TO THE NEEDS OF EVERY CHEF, the uniformity required by a processor, the demands of a starred establishment or the high output required from a central production unit **PRECIJET** adapts to each type of operation

11 MODELS ARE AVAILABLE TO YOU

PRECIJET, a simple and intuitive oven

BONNET

Thanks to FastPad® technology and its 100% intuitive interface, the day to day use of your oven becomes child's play

2 OPERATING MODES TO SATISFY THE MOST DEMANDING CHEF

FastPad

MANUAL MODE

Access the different cooking parameters via a clear and intuitive interface designed by chefs for chefs

Get to the essentials in 3 easy steps

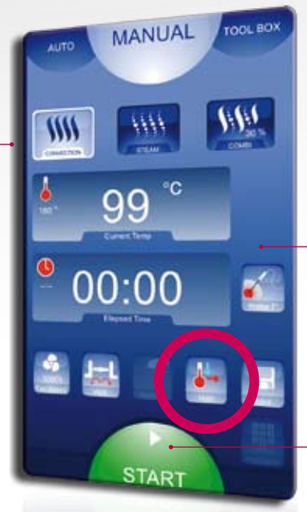
1 > SELECT

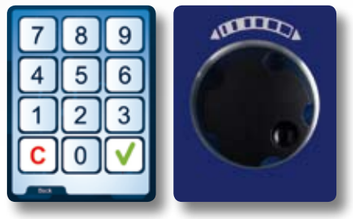
A COOKING MODE:
- Convection
- Steam
- Combination

2 > ADJUST

THE PARAMETERS TO SUIT YOUR REQUIREMENTS :
- Temperature
- Time or core probe
- Ventilation speed
- Drying

3 > START





2 METHODS OF PROGRAMMING
YOUR OVEN, **THE NUMBER PAD**
OR THE **CONTROL DIAL**

HOLDING TEMPERATURE AFTER COOKING
Need to leave during the cooking cycle ?
The « Temperature holding » function allows you to keep your preparations at a selected temperature once the cooking cycle has finished

AUTOMATIC MODE

Access over 80 recipes already programmed into your **PRECIJET** or let your creativity have a say and imagine your own recipes

1 > SELECT

BETWEEN
- the **BONNET** recipes
- your recipes

2 > FINE-TUNE

ALL THE **BONNET** RECIPES
by adjusting the degree of cooking and the browning

PRECIJET, reliable no matter what

BONNET

Exclusive patented system doubles PRECIJET's essential functions TWINCONTROL® ensures you always have an operational oven available at all times

Work in complete safety with **PRECIJET** and its **TWINCONTROL®** technology

Because it is impossible to guarantee zero breakdowns on equipment used so intensively, our engineers have developed a system that allows automatic switching from one technology to another

So with TWINCONTROL®, you can be sure that your oven will not let you down even in the middle of service

TWINCONTROL®

PRECIJET ALERTS YOU should an anomaly be detected and switches automatically to the alternative mode whilst indicating the origin of the fault

PRODUCE PERMANENTLY

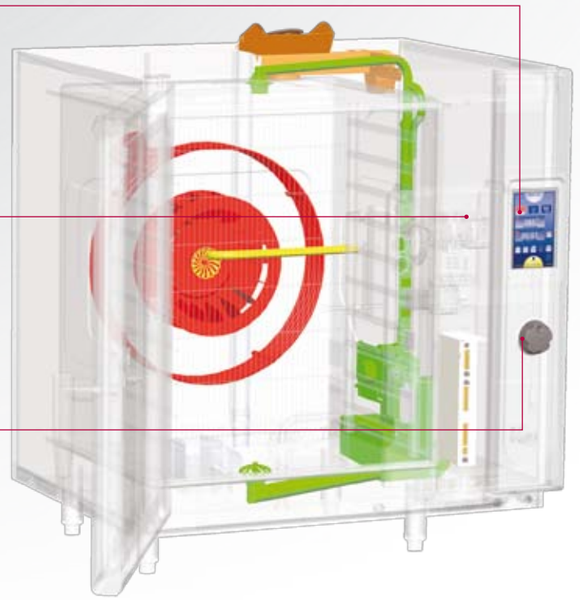
Cooking continues even if the screen fails by switching automatically to convection at 175°C (by default)

CONTROL PERMANENTLY

If the electronics overheat the oven continues to function by automatically limiting the temperature of the oven cavity

PROGRAMME PERMANENTLY

Available at all times guaranteed: the number pad is automatically replaced by the control dial if there is a fault



SECURE ACCESSORIES
Removable core probe to avoid any risk of accidental damage

When switched on the **NUMBER OF HOURS BEFORE A SERVICE IS DUE** is displayed automatically

Precise assembly and long term reliability ensured
LASER CUTTING AND WELDING

STRENGTH

MECHANICAL TESTS

700,000 simulated of 1kg on the screen corresponds to 30 years use WITHOUT ANY FAULT ENCOUNTERED.

211,000 door openings corresponding to 13 years use WITHOUT A BREAKAGE

WATERTIGHT

HYDRAULIC TESTS

6,000 cleaning cycles corresponding to 15 years use WITHOUT A DETERGENT PUMP PROBLEM.

Improved protection for the electronics for greater reliability

BONNET

An automatic cleaning and descaling system which in itself is easy to use

The Full Cleaning System® brings unequalled results at the lowest price in the market

USE THE FULL CLEA NING SYSTEM® EVERY DAY

START CLEANING YOUR OVEN WITH 2 SIMPLE PUSHES OF THE BUTTON

1 > SELECT

THE **SERVICE** TAB

2 > AJUST

THE WASH CYCLE IF REQUIRED

3 degrees of cleaning with or without descale with or without drying for an oven that is always clean

REDUCE YOUR CONSUMPTION

DETERGENT CONSUMPTION			
Models	**Level**		
	Light	Average	Intensive
6 levels 1/1	0,1	0,19	0,29
10 levels 1/1	0,12	0,24	0,36
10 levels 2/1	0,15	0,31	0,47
20 levels 1/1	0,18	0,36	0,54
20 levels 2/1	0,24	0,48	0,72

CLEANING CYCLE WATER CONSUMPTION (IN LITERS)				
6 lev. 1/1	10 lev. 1/1	10 lev. 2/1	20 lev. 1/1	20 lev. 2/1
14	14	15	18	20

PRECIJET takes account of how hard the water is when **AUTOMATICALLY DESCALING** the oven cavity according to how much it has been used

PRECIJET, data exchange

BONNET

Synchronisation of data between your oven and your PC thanks to FastPad® PC

FASTPAD® PC

- Retrieve the temperature curves
- Calculate the pasteurisation value
- Display the consumption history
- Insert photos of your recipes
- Print the user manual
- Undertake cooking simulations

Historic display of
YOUR CONSUMPTION

Retrieve the
TEMPERATURE CURVES

IMPORT, EXPORT AND RECORD YOUR RECIPES

CREATE YOUR USER PROFILE containing **ALL THE INFORMATION THAT CAN BE PERSONALISED** on the oven (recipes, client parameters...) and distribute it across all your **PRECIJET** ovens

PRECIJET, an ecological oven

ECONOMICAL & ECOLOGICAL

ECO DESIGN

During construction, the laser welding eliminates the need to polish with all its negative effects not least the unpleasantness of the task and dust projection to atmosphere.

A new form of insulation is used in line with the CE directive on fibres which is easier to work with.

RECYCLING

Recyclable materials used (metal, plastics, packaging wood, new lead free electronic circuit boards) comprise over **95%** of the total mass of these products.

CARBON FOOTPRINT

With identical results and performances, the consumption of gas has reduced by between **5** and **9%** depending on the model and the discharge of exhaust are **140** times less than the level allowed by European norms.
Noise levels have also been cut **4** fold.

WATER

The new cleaning system **FULL CLEANING SYSTEM®** uses up to **50%** less water than a standard high efficiency oven.

DETERGENT

The full **CLEANING SYSTEM®** is designed to work as a closed circuit without rinse aid reducing detergent consumption by over **50%** compared to a high efficiency standard oven without the use of rinse aid.

ELECTRICITY

The new technologies that have been developed make **PRECIJET** ovens up to **15%** more economical than standard high efficiency ovens.

PRECIJET, technical table

BONNET

X ...standard
∞ ...not available
• ....optional

MODEL	PI601E	PI601G	PI101E	PI101G	PI102E	PI102G	PI661E	PI610E	PI201E	PI201G	PI202E
Number of levels	6L 1/1	6L 1/1	10L 1/1	10L 1/1	10L 2/1	10L 2/1	2 x 6L 1/1	6L/10L 1/1	20L 1/1	20L 1/1	20L 2/1
Energy	ELEC.	GAS.	ELEC.	GAS.	ELEC.	GAS.	ELEC.	ELEC.	ELEC.	GAS.	ELEC.
Culinary Capacity											
Broccolis	15 KG	15 KG	25 - 30 KG	25 - 30 KG	50 - 60 KG	50 - 60 KG	30 KG	45-45KG	50 - 60 KG	50 - 60 KG	100 - 120 KG
Rice	9 KG	9 KG	15 KG	15 KG	30 KG	30 KG	18 KG	24 kg	30 KG	30 KG	60 KG
Potatoes	24 KG	24 KG	40 KG	40 KG	80 KG	80 KG	48 KG	64 kg	80 KG	80 KG	160 KG
Roast Veal	25 KG	25 KG	40-48 KG	40-48 KG	80-96 KG	80-96 KG	50 KG	65-73 kg	80-96 KG	80-96 KG	150-170 KG
Leg of rabbit	50 - 80 P	50 - 80 P	62 - 100 P	62 - 100 P	124 - 200 P	124 - 200 P	100 - 160 P	112-180 P	124 - 200 P	124 - 200 P	248 - 400 P
1kg Chicken	12 P	12 P	20 P	20 P	40 P	40 P	24 P	32 P	40 P	40 P	80 P
Chicken 1.6 Kg	10 P	10 P	17 P	17 P	36 P	36 P	20 P	27 P	36 P	36 P	72 P
Croissants	60 P	60 P	100 P	100 P	200P	200 P	120 P	160 P	200 P	200 P	400 P
Chocolatine	96 P	96 P	160 P	160 P	320 P	320 P	192 P	256 P	320 P	320 P	640 P
Technical characteristics											
Space between levels (mm)	83	83	65	65	65	65	83	65	65	65	65
External dimensions											
Height (mm)	898	898	1069	1069	1069	1069	1825	1995	1946	1946	1946
Width (mm)	920	920	920	920	920	920	920	920	990	990	990
Depth (mm)	861	861	861	861	1187	1187	901	901	879	879	1204
Maximum clearance door open (mm)	1482	1482	1482	1482	1808	1808	1482	1482	1562	1562	1888
Oven height on Bonnet stand (mm)	1594	1594	1765	1765	1765	1765	-----	-----	-----	-----	-----
Net weight (kg)	126	125	150	137	215	215	225	236	261	303	288
Power (KW)											
400/50/3/N+E	9,3		15,3		24,3		18,6	24,6	27,7		54,7
230/50/3+E	9,3		15,3		24,3		18,6	24,6	27,7		54,7
230/50/1+E	-	0,3	-	0,3		0,3	-			0,7	
Power Gas (KW)	-	23		23	-	23	-		-	45,5	-
Cold water connection (max 20°C)											
Max hardness :											
TH	40°TH	40°TH	40°TH	40°TH	40°TH	40°TH	40°TH	40°TH	40°TH	40°TH	40°TH
dH	22° dH	22°dH	22°dH	22°dH	22°dH	22°dH	22°dH	22°dH	22°dH	22°dH	22°dH
Clarke	28°	28°	28°	28°	28°	28°	28°	28°	28°	28°	28°
Resistivity :											
Minimal (microSiemens/cm)	20	20	20	20	20	20	20	20	20	20	20
FastPad ® interface	X	X	X	X	X	X	X	X	X	X	X
Integral TwinControl® system	X	X	X	X	X	X	X	X	X	X	X
Core Control®: precise cooking	X	X	X	X	X	X	X	X	X	X	X
Air Control®: Air flux control	X	X	X	X	X	X	X	X	X	X	X
Full cleaning system®: Automatic cleaning	X	X	X	X	X	X	X	X	X	X	X
Advanced injection technology JetControl®	X	X	X	X	X	X	X	X	X	X	X
3 cleaning programmes (short, medium, long)	X	X	X	X	X	X	X	X	X	X	X
Automatic descale system	X	X	X	X	X	X	X	X	X	X	X
Automatic rinse	X	X	X	X	X	X	X	X	X	X	X
Multipoint core probe	X	X	X	X	X	X	X	X	X	X	X
Ventilation speed adjustable from 1 to 100%	X	X	X	X	X	X	X	X	X	X	X
Steam mode 30-105°C	X	X	X	X	X	X	X	X	X	X	X
Mode Convection 0 – 250°C	X	X	X	X	X	X	X	X	X	X	X
Combination mode 30-250°C	X	X	X	X	X	X	X	X	X	X	X
Regeneration Mode	X	X	X	X	X	X	X	X	X	X	X
Holding function	X	X	X	X	X	X	X	X	X	X	X
Rapid cooling of the oven cavity	X	X	X	X	X	X	X	X	X	X	X
Drying mode	X	X	X	X	X	X	X	X	X	X	X
Delta T mode	X	X	X	X	X	X	X	X	X	X	X
Manual humidity control	X	X	X	X	X	X	X	X	X	X	X
3 ventilation fans	∞	∞	∞	∞	∞	∞	∞	∞	X	X	X
80 loaded recipes	X	X	X	X	X	X	X	X	X	X	X
Store for clients own recipes	X	X	X	X	X	X	X	X	X	X	X
Digital coulour photo recipe display	X	X	X	X	X	X	X	X	X	X	X
Recipes lockable by the chef	X	X	X	X	X	X	X	X	X	X	X
Timer	X	X	X	X	X	X	X	X	X	X	X
Timed Stand By mode	X	X	X	X	X	X	X	X	X	X	X
Energy and consumables cost data, etc.	X	X	X	X	X	X	X	X	X	X	X
DVS: Interactive schematic screens	X	X	X	X	X	X	X	X	X	X	X
USB interface as standard	X	X	X	X	X	X	X	X	X	X	X
FastPad® PC software	X	X	X	X	X	X	X	X	X	X	X
Maintenance and culinary contact display	X	X	X	X	X	X	X	X	X	X	X
Time and date display	X	X	X	X	X	X	X	X	X	X	X
Energy saving mode	X	X	X	X	X	X	X	X	X	X	X
Athermic double glazed cool door	X	X	X	X	X	X	X	X	X	X	X
GN 1/1 ovenware loaded widthways	X	X	X	X	X	X	X	X	X	X	X
Halogen cavity lighting - Easy access	X	X	X	X	X	X	X	X	X	X	X
Detergent pump	X	X	X	X	X	X	X	X	X	X	X
Descaler pump	X	X	X	X	X	X	X	X	X	X	X
Technical access from the front	X	X	X	X	X	X	X	X	X	X	X
Connection to hard or soft water	X	X	X	X	X	X	X	X	X	X	X
Regeneration possible	X	X	X	X	X	X	X	X	X	X	X
Banqueting trolley	∞	∞	•	•	•	•	∞	∞	•	•	•
Banqueting trolley spacing 65mm	∞	∞	∞	∞	∞	∞	∞	∞	X	X	X
Handed door	•	•	•	•	•	•	•	•	∞	∞	∞
Independent spray hose kit	•	•	•	•	•	•	•	•	•	•	•
Energy saver kit	•	∞	•	∞	•	∞	•	•	•	∞	•
Vacuum core probe	•	•	•	•	•	•	•	•	•	•	•
Blown air burner	∞	X	∞	X	∞	X	∞	∞	∞	X	∞

PRECIJET

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For disposal of this professional electric equipment at the end of its life cycle contact :

- RECY'STEM-PRO
  33(0) 825 800 600 or
  synegdeee@recystempro.com
- or the MANUFACTURER

Décret 2005-829 du 20.07.2005

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